

ROUX BISTRO DINNER

SERVED SUNDAY ~ THURSDAY 3:00 PM ~ 11:00 PM & FRIDAY & SATURDAY TILL 12:00 AM

RAW BAR

	1/2 DOZEN	DOZEN
GULF COAST OYSTERS	\$7	\$13
ALPINE BAY (CANADA)	\$9	\$17
SWEET JESUS (MARYLAND)	\$10	\$19
BLUE POINT (CONNECTICUT)	\$12	\$21
WELLFLEET (EAST COAST)	\$13	\$25
LITTLE NECK CLAMS	\$7	\$12
 CEVICHE		
Cured in lime juice, pico de gallo, avocado, spicy salsa		
FISH DAILY SELECTION \$8		
BAY SCALLOPS \$10		
GULF COAST SHRIMP \$9		
FISH, SCALLOPS, SHRIMP \$11		
 TARTARE		
AHI TUNA \$14		
Avocado, ginger, soy lime		
ANGUS TENDERLOIN \$18		
anchovies, capers, shallots, parsley, Dijon, raw egg		

COLD STARTERS

JUMBO SHRIMP COCKTAIL \$9
Jumbo shrimp, cocktail sauce, lemon
ACAPULCO COCKTAIL \$10
Shrimp - Oysters - Ceviche Vuelve la Vida (combo of all)
BLUE CRAB CLAWS \$12
Olive oil, citrus, garlic, herbs and spices, avocado, ginger, soy lime
PEEL & EAT SHRIMP 1/2 LB. \$12
Cocktail sauce, horseradish, lemon
OCTOPUS \$9
Olive oil, citrus, garlic, herbs and spices
JUMBO LUMP CRAB \$13
Tomatoes, avocado, bacon, chipotle sauce
LOBSTER TAIL (5oz) \$18
Tarragon citrus mayo

SOUPS

	CUP	BOWL
SOUP OF THE DAY	\$4	\$6
Daily chef's creation		
MANHATTAN CLAM CHOWDER	\$5	\$8
ROUX SEAFOOD GUMBO	\$5	\$8
Our own style of this classic		
BASIL LOBSTER BISQUE	\$6	\$9

SALADS

ADD: CHICKEN \$5 | STEAK \$9 | SALMON \$8 | SMOKED SALMON \$9
SHRIMP \$8 | JUMBO LUMP CRABMEAT \$9 | LOBSTER \$14
MIXED GRILL (OCTOPUS, SHRIMP, CALAMARI STEAK) \$12

Roux Bistro House Salad \$5

Mixed lettuce, shredded carrots, tomatoes, cucumber, our version of Louie dressing

Cobb Salad \$8

Mixed chopped lettuce, avocado, bacon, chopped tomatoes, chives, Kalamata olives, hard boiled eggs,

Roquefort cheese, wine vinaigrette

Arugula & Fennel \$8

Fresh arugula, shaved fennel, parmesan, wine anchovy vinaigrette

Greek Salad \$7

Mixed lettuce, tomatoes, cucumber, Kalamata olives, feta cheese, Greek vinaigrette

Traditional Caesar Salad \$6

Romaine, herb croutons, shaved parmesan, white anchovy Caesar dressing

Heirloom Tomato & Feta \$9

Sliced tomatoes, sliced red onions, holy basil, feta cheese, extra virgin olive oil, Himalayan pink salt

DESSERT

Bread Pudding \$7

Whiskey Sauce

Tiramisu \$8

Espresso ricotta cream

Tres Leches \$7

Three milk layered cake, cajeta cream

N.Y. Cheesecake \$6

Raspberry sauce

Crème Brûlée \$8

Vanilla bean, crystalized sugar, raspberries

Lemon Tart \$7

Fresh fruit compote

Tuxedo Chocolate Cake \$7

Chocolate glaze

Biscotti Assortment \$5

Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs

may increase your risk of foodborne illness

TACOS - SANDWICHES - BURGERS - BASKETS

All served with Roux coleslaw & herbed fries or substitute for soup of the day or house salad

Tacos (3) \$11

Lettuce, pico, chipotle and serrano sauce
Shrimp | Fish | Oysters |
Chicken | Steak

Po-Boys \$12

Lettuce, tomatoes, red onions, pickle & our special sauce

Shrimp | Catfish | Oysters |
Chicken | Steak | Burger

Baskets \$15

Fish (Cod) & Chips |
Fried Shrimp (8) | Fried Oysters (8)

Fried Combo - Catfish (1),
Shrimp (2), Oysters (3)

All above fish & seafood prepared fried unless otherwise specified

Lobster Roll \$21

Warm - with hot tarragon butter or
Cold - dressed with sauce & lettuce

Crispy Soft Shell Crab

Sliders (2) \$17

Lettuce & spicy aioli

Grilled Filet Medallion

Sliders (2) \$17

Caramelized onions, horseradish sauce

Angus Burger Sliders (2) \$13

Lettuce, tomato, onion, mayo

Tuna & Salmon Sliders (2) \$14

Lettuce, tomato, onion, chipotle sauce

FRESH HOUSE MADE PASTA

Fettuccine Alfredo \$12

Parmesan cream sauce

Linguine Aglio & Olio \$11

Extra virgin olive oil & garlic

Spaghetti Carbonara \$14

Bacon, peas, parsley, cream sauce

Lobster Ravioli Aurora \$17

Lobster, shallots, parsley, basil, tomato cream sauce

Fettuccine Fra Diabolo \$18

Shrimp, mussels & crab claws, chili flakes, basil, tomato cream sauce

Linguine & Clams \$16

Butter, garlic, parsley, chili flakes, white wine

Fettuccine Oyster Stew \$15

Shallots, celery, parsley, ouzo cream sauce

FROM THE SEA

Wild Cod Plaki (Creole) \$14

Basmati rice pilaf

Rainbow Trout Sauté \$15

Basmati rice primavera, Creole sauce

Lemon Sole Sauté \$16

Wilted spinach dill lemon rice, bell peppers, basil beurre blanc

Scottish Salmon Chargrilled \$17

Broccolini & asparagus, Creole mustard tarragon sauce

Red Fish Blackened \$18

Cilantro rice, tropical relish

Branzino Chargrilled \$19

Haricot vert, red onions, caper marjoram, tomatoes, olive oil

Red Snapper Grilled \$21

Mixed grilled vegetable, beurre blanc

Diver Scallops Pan Seared \$21

Basmati rice pilaf, roasted red bell pepper sauce

Cioppino \$20

Clams, mussels, shrimp, scallops, tomato sauce

Crawfish Etouffée \$14

Roux etouffee, rice pilaf

Shrimp Scampi Feta \$16

Rice pilaf, tomato, feta cheese

Shrimp Scampi \$15

Fettuccine, saffron, butter garlic & tomatoes

Char Grilled Shrimp \$17

Linguine, butter, lemon, garlic

Chilean Seabass Seared \$31

Spinach, onions, mushroom, basil, white wine butter

Grilled Lobster Tail \$39

Drawn tarragon butter, fennel mashed potatoes

Lobster Thermidor \$45

Baked lobster, creamy white wine sauce, parmesan cheese

FROM THE LAND

Grilled Chicken Oreganato \$14

Mixed grilled vegetable

Chicken Romano \$15

Linguine Alfredo

Angus Tenderloin \$27

Fennel mashed potatoes, cabernet demi glaze

Filet Au Poivre \$29

Pepper crusted, brandy cream sauce, wilted spinach, blue cheese

Char Grilled New York Steak \$29

Haricot vert, red onions, rosemary Chianti

Blackened Rib Eye Steak \$31

Blackened, smashed red potatoes, au jus

Rack Of Lamb \$26

Mixed grilled vegetable, mint demi glaze

Chateaubriand (For Two) \$59

Mixed grilled vegetable, fried potatoes, roasted parmesan tomatoes

SURF & TURF

Chicken Romano & Crab Aurora \$25